



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

PECAN PIE BROWNIES

1 box brownie mix, must have instructions for making in 13x9 pan + ingredients listed on the package

1 cup sugar

1 ½ cups light corn syrup

4 eggs

¼ cup unsalted butter

1 ½ teaspoons vanilla extract

2 cups pecans, roughly chopped

1. Preheat oven according to brownie package instructions.
2. Whisk together the sugar, corn syrup, eggs, butter, and vanilla in a small saucepan. Place on the stove top over medium high heat and begin to cook, stirring continuously.
3. Mix brownies according to package instructions.
4. Pour brownie batter into a greased 13x9 pan and place in oven to bake for 20 minutes. (Note: Brownie cooking times vary by brand so the times listed are approximate. You'll want the brownies to bake for half the time listed on the back of the box before adding the cooked pie filling and continuing to bake until filling is set.)
5. As the brownies bake, the filling in the saucepan should have thickened enough to coat your spoon (about 15 minutes). Stir the pecans into the mixture and continue to cook for 2-3 minutes until the mixture reaches the consistency of runny oatmeal. You want it to be loose enough to pour over the brownies but not liquid.
6. When the brownies have finished pre-baking remove from the oven and pour the pecan pie filling over them spreading it out to cover the brownies completely.
7. Place them back in the oven and bake for 25-30 minutes or until the filling only jiggles slightly in the middle when you move the pan.
8. Let cool to room temperature before cutting.

Recipe found on: homemadeinterst.com